CLAIMS

1. A method for controlling hydrogen sulfide odor, which comprises adding an ascorbic acid analog in the production of a food material obtainable by subjecting a protein material and an optional secondary material to a treatment at a high temperature under elevated pressure.

2. The method for controlling hydrogen sulfide odor according to claim 1, wherein the ascorbic acid analog is ascorbic acid, isoascorbic acid, dihydroascorbic acid or a salt thereof.

3. The method for controlling hydrogen sulfide odor according to claim 1 or 2, wherein the treatment at a high temperature under elevated pressure is carried out with an extruder.

4. The method for controlling hydrogen sulfide odor according to any one of claims 1, 2 and 3, wherein the food material obtainable by the treatment at a high temperature under elevated pressure is a material having a fibrous texture.

5. The method for controlling hydrogen sulfide odor according to any one of claims 1 to 4, wherein the protein material is a fish or shellfish protein.

6. A method for producing a food material having a fibrous texture, which comprises adding to a protein material an ascorbic acid analog together with a secondary material, followed by a treatment at a high temperature under elevated pressure with an extruder.

7. The method for producing a food material having a fibrous texture according to claim 6, wherein the ascorbic acid analog is ascorbic acid, isoascorbic acid, dihydroascorbic acid or a salt thereof.

8. The method for producing a food material having a fibrous texture according to claim 6 or 7, which further comprises carrying out a freezing treatment and a heating treatment after the treatment at a high temperature under elevated pressure.

9. The method for producing a food material having a fibrous texture according to any one of claims 6, 7 and 8, wherein the protein material is a fish or shellfish protein.

10. A food material obtainable by subjecting a protein material and an optional secondary material to a treatment at a high temperature under elevated pressure, wherein the food material has controlled hydrogen sulfide odor by adding an ascorbic acid analog in an amount of from 0.01 to 3.0% in terms of ascorbic acid based on the protein material.

11. A food material obtainable by subjecting a protein material and an optional secondary material to a treatment at a high temperature under elevated pressure, wherein the food material has controlled hydrogen sulfide odor by adding an ascorbic acid analog in an amount of from 0.05 to 1.0% in terms of ascorbic acid based on the food material.

12. The food material having controlled hydrogen sulfide odor according to claim 10 or 11, wherein the ascorbic acid analog is ascorbic acid, isoascorbic acid, dihydroascorbic acid or a salt thereof.

13. The food material having controlled hydrogen sulfide odor according to any one of claims 10, 11 and 12, wherein the treatment at a high temperature under elevated pressure is carried out with an extruder.

14. The food material having controlled hydrogen sulfide odor according to any one of claims 10 to 13, wherein the food material obtainable by the treatment at a high temperature under elevated pressure is a food material having a fibrous texture.

15. The food material having controlled hydrogen sulfide odor according to any one of claims 10 to 14, wherein the protein material is a fish or shellfish protein.